



## ELFO NEGROAMARO SALENTO I.G.P. ROSATO

### TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

### VARIETY INFORMATION

Negroamaro, native to Puglia, is the main black grape variety of Salento. Its origins are quite ancient (8th century B.C.) and likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

### VINIFICATION

Soft pressed to preserve the fruity and floral taste with short contact of the must with the skins for about 10 - 12 hours. This is followed by about two weeks of slow fermentation at a controlled temperature in steel tanks where the refinement is completed. After two months of rest in steel, the wine is bottled.

### TASTING NOTES

#### COLOUR

Coral pink.

#### AROMAS

Very intense and fragrant with notes of berries and cherry.

#### PALATE

Dry and soft, with good balance, it is accompanied by persistent freshness conferred by marked acidity.

#### PAIRING RECOMMENDATIONS

Excellent with appetizers and with cold cuts, cheese, seafood salad and grilled fish.

#### SERVING TEMPERATURE

12-14° C



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### GRAPE VARIETIES

Negroamaro 100%

### AREA OF PRODUCTION

Salento - Apulia

### VINEYARD ALTITUDE

50/100 m a.s.l.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TRAINING SYSTEM

Spalliera

### STRAIN DENSITY

6000/ha

### OUTPUT PER HECTARE

80/100 q/ha

### GRAPE YIELD IN WINE

65%

### AVERAGE AGE OF VINE

20 - 30 years old

### HARVEST

In mid-September.

### FERMENTATION

Stainless steel.

### AGEING

In bottle

### DEGREE OF ALCOHOL

12.0%

### ACIDITY

6.5 g/l